

Department of Water Management / Industrial Waste Control

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Departmental Mission

- To provide an adequate supply of safe drinking water for all citizens, and;
- To protect the environment through effective wastewater treatment, conservation and infrastructure maintenance, and;
- To provide quality customer service and affordable water and sewer services, and;
- Maintain compliance with all legal and regulatory requirements



Industrial Waste Control Regulations

- 1972 Federal Clean Water Act

 NPDES

 Permit
- Federal General Pretreatment Regulations -40 CFR 403
- NC General Statutes
- State Administrative Code 15A NCAC 2H
 .0900
- City of Durham's Sewer Use Ordinance



Industrial Waste Control Duties

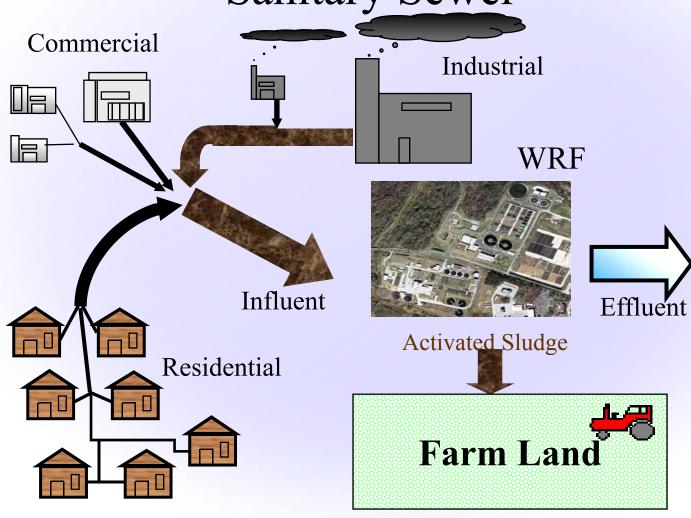
- Develop, issue and maintain SIU permits.
- Administer Enforcement Response Plan.
- Administer Septage Control Program.
- Administer FOG Program.
- Coordinate monitoring, sampling, and inspections of facilities.
- Preparation of surcharges and monitoring bills.
- Conduct headworks analysis.



Fats, Oils, and Grease (FOG)

Industrial Waste Control

Sanitary Sewer



Good Things are Happening In Durham





Fats, Oils, and Grease (FOG)

Fats, Oil and Grease (FOG)

• When cooking fats, oils and grease are poured down the drain, they tend to collect and stick to household plumbing and sewer lines. Over time blockages occur that lead to sewer backups and overflows.











Fats, Oils, and Grease (FOG)

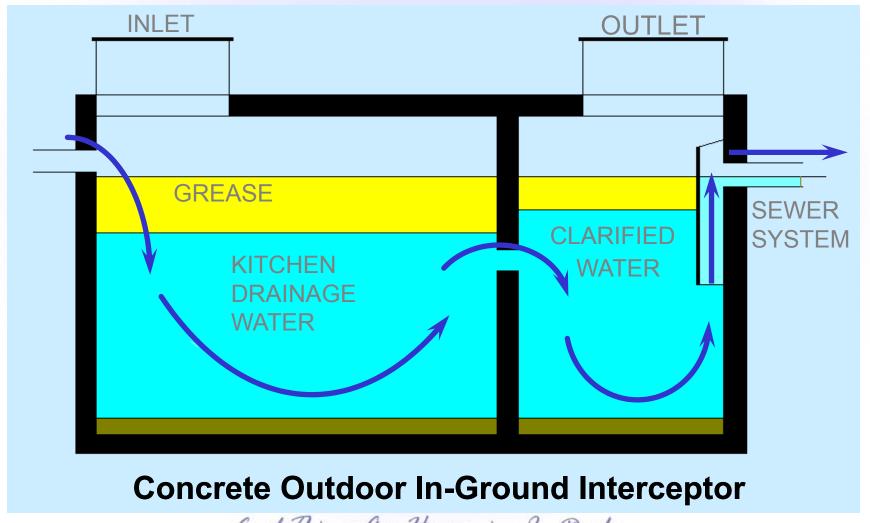
Industrial Waste Control Food Establishments

Any establishment that commercially prepares food should have a grease trap or grease interceptor.

- Restaurants
- School Cafeterias
- Assisted Living Facilities
- Business Cafeterias
- Movie Theaters
- Hospitals



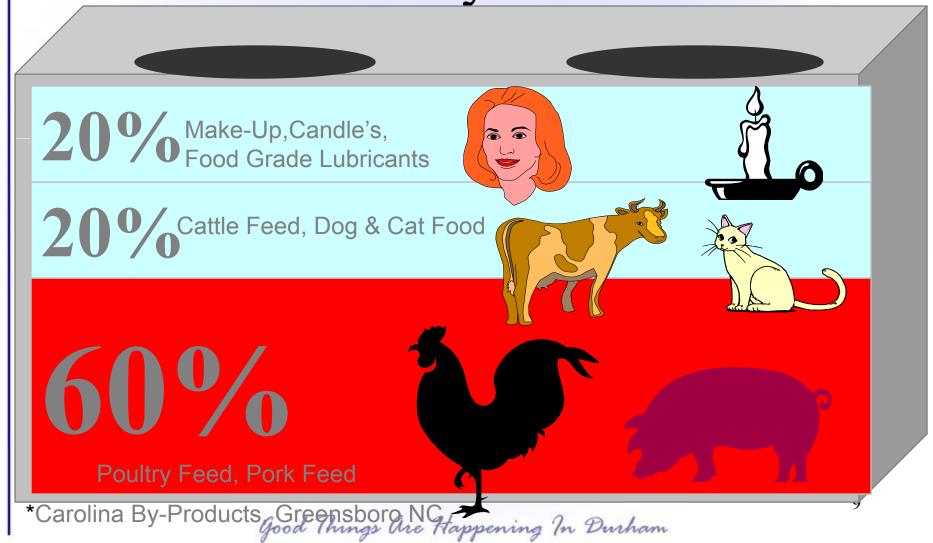
Grease Interceptor



Good Things are Happening In Durham

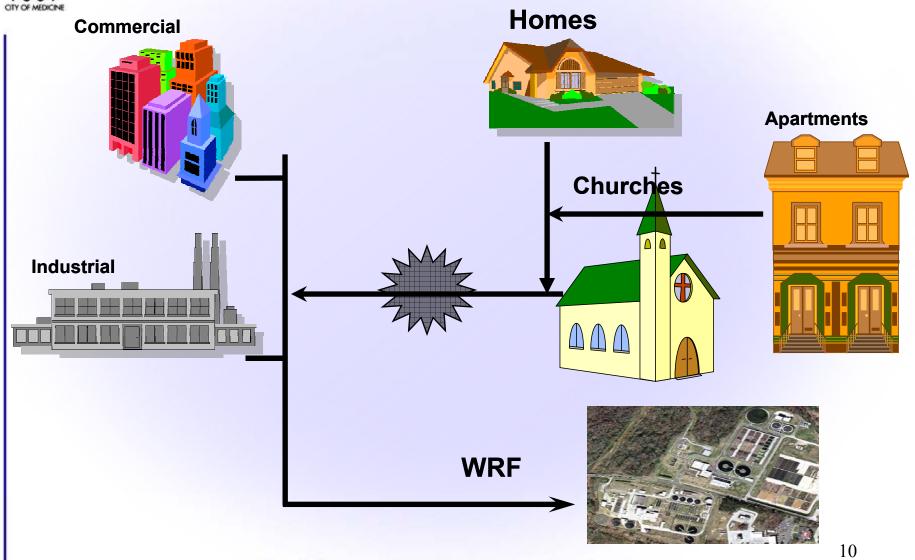


Fats, Oils, and Grease (FOG) Trap & Fryer Grease ... It's Recyclable!



Fats, Oils, and Grease (FOG)

Residential Grease Blockages





Residential Grease Blockages

Education! Education! Education! **DO**:

- Put oil and grease in collection containers.
- Remove oil and grease from kitchen utensils, equipment, and food preparation areas with scrapers/towels/brooms.
- Keep grease out wash water.
- Place food scraps in collection containers.

DO NOT:

- Pour oil and grease down drains.
- Wash fryers, pots/pans, and plates with water until oil and grease are removed.
- Use hot water to rinse grease off surfaces.
- Put food scraps down drains.